

SCOPE OF CLAIMS

CLAIM 1. A processing method of an alcoholic beverage with improved foaming properties comprising:

a mashing process which liquefies and mashes malts, or malts and adjuncts,

a first filtration process which filters said mash and obtains a wort,

a boiling process which creates pre-fermentation liquid by adding hops to said wort and boiling,

a process which ferments said pre-fermentation liquid using a brewers' yeast,

a second filtration process which filters said alcoholic beverage with improved foaming properties through said fermentation process,

wherein a pea protein which was extracted and was obtained from green peas is added to either each process before said second filtration process or between said each processes.

CLAIM 2. A processing method of an alcoholic beverage with improved foaming properties comprising:

a process for processing a pre-fermentation liquid using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter and water as raw materials,

a process for obtaining said alcohol beverage with improved foaming properties by fermenting said pre-fermentation liquid with a brewers' yeast,

a filtration process which filters said alcoholic beverage with improved foaming properties which passed through said fermentation process,

wherein a pea protein which was extracted

and was obtained from green peas is added to either each process before said filtration process or between said each processes.

5                    CLAIM 3. A processing method of an  
alcoholic beverage with improved foaming properties  
by fermenting a pre-fermentation liquid,  
                  wherein a pea protein which was extracted  
and was obtained from green peas is added to said  
10 pre-fermentation liquid.

CLAIM 4. A processing method of alcoholic  
beverage with improved foaming properties by  
fermenting a pre-fermentation liquid which created  
15 raw materials containing malts at mashing process,  
                  wherein a pea protein which was extracted  
and was obtained from green peas is added to said  
pre-fermentation liquid.

20                    CLAIM 5. An alcoholic beverage with  
improved foaming properties processed by processing  
method as claimed in claims 1-4.